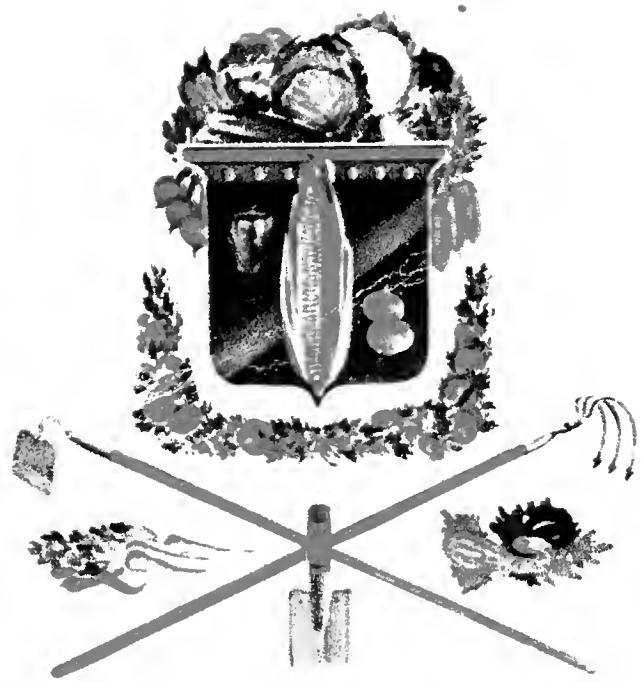


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MICHAEL-LEONARD SEED CO.
CHICAGO, ILLINOIS • SIOUX CITY, IOWA



A

ND if we started from scratch telling you how wonderful we were—how old, how reliable, how progressive—you'd yawn and drop this happy little seed catalogue into a convenient waste basket. So instead, let's drop in at the research department to witness the birth of an idea.

It's no rare occasion. Ideas are born there every day. Most of them live about as long as a mosquito in Greenland, but every once in a while a really good one sees the light of day. As we come upon the research director out in the middle of a sweet corn plot he's all aflutter about a new kind of hybrid sweet corn.

Assuming that this is a really hot idea and that the fastest and most intense sort of research and production work is called for, six years will pass before you can buy the seed.

The first year quite a number of crosses are made in the research grounds between unrelated strains of corn, and the next year those

crosses begin to undergo the strictest sort of selection and purification through the process of inbreeding. The third year most of the original crosses are discarded (usually more than ninety per cent), and the very best ones are planted that winter in the greenhouse, gaining a year. By the fourth year a few experimental hybrids are made by hand from these new inbreds, and the seed carefully checked against existing hybrids and varieties.



About then things really get exciting. Here you are with fifty seeds of two inbred lines that you've found to be the swellest white sweet corn anybody ever ate. Just fifty seeds, and you'd like to have thousands of pounds. Well, the first thing is to plant most of them in the greenhouse again, and then, just as soon as they're ripe (two or three thousand seeds, now) along about the first week in May, rush them to one of our western growing stations.



Out there among the mountains things do a fine job of growing. The new inbreds will be planted up in some little sheltered, irrigated valley a long, long way from any other kind of corn and possible contamination. No chance for a crop failure there. Lots of sunshine, and you turn the water on and off yourself.

That fifth year the inbred lines are increased to a sufficient quantity for production on a commercial scale, and at the same time enough hybrid seed is made to send trials all over the United States.

And finally, in the sixth year, when we have complete reports from canners and gardeners alike, and everybody is enthusiastic, we have enough seed so that by spreading it thin, it covers many gardens in many states.

After that, it's up to you.





With the dank smell of fresh earth in your nostrils and the world beginning to stir again, it's a natural thing to finger a seed catalogue and begin to dream of the really fine garden you'll have this year.

Let's talk about that ideal garden and try to make it as complete and perfect as those orderly rows you're dreaming about.

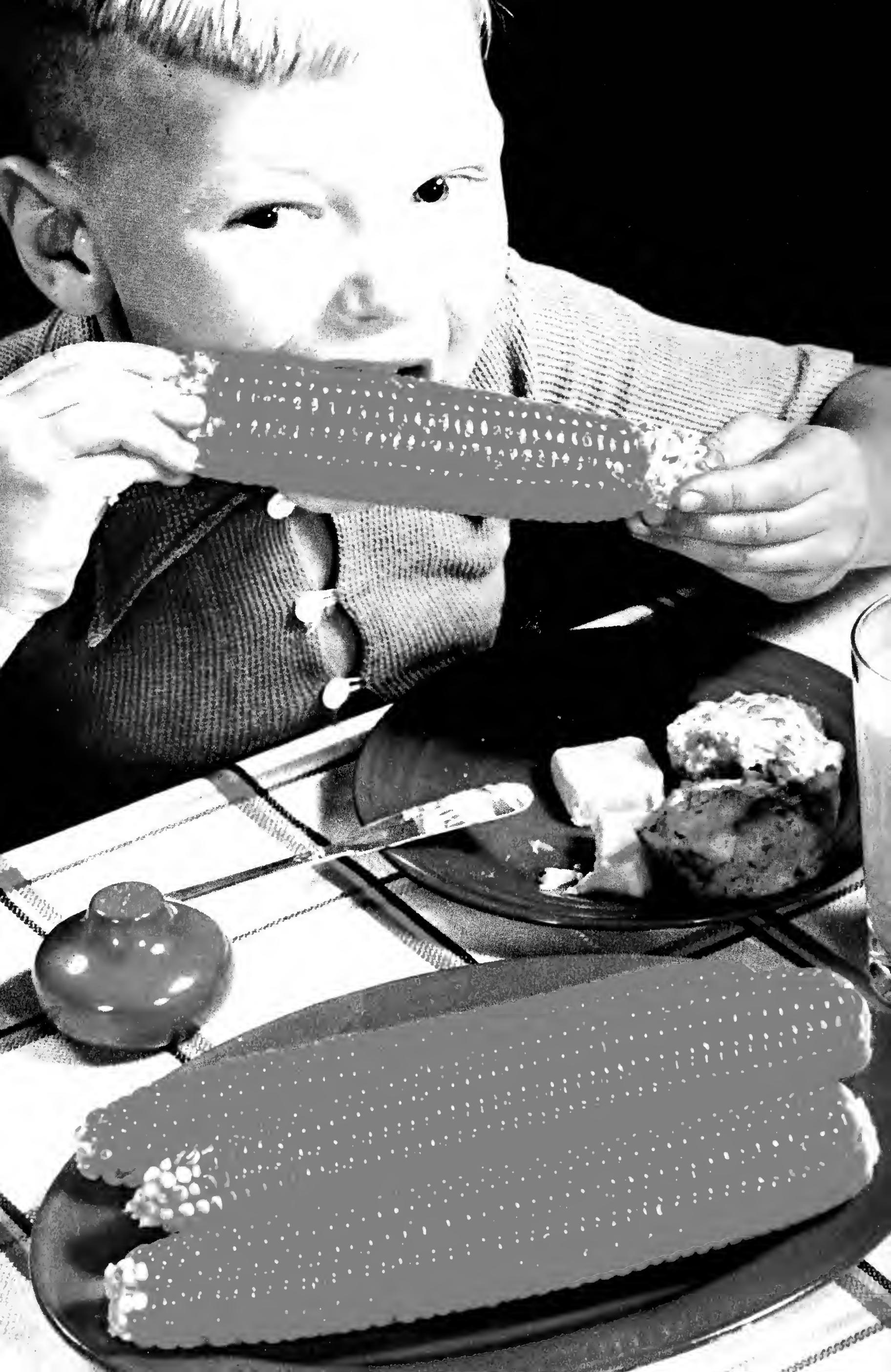
Those beans with crisp green pods that smell like beans when they're on the table and give a solid, meaty crunch with every bite—those come early from the garden. They are green pod bush beans, and among the best varieties are *Burpee Stringless* (round), *Bountiful* (flat), and *Tendergreen* (round).

But at about the same time the wax pod beans are ready, and their golden color and bland goodness are a new taste and a new thrill. The lowly bean becomes the lovely bean in an artistic transformation as on the facing page. You'll find *Improved Golden Wax* with its thick, juicy pod, *Pencil Pod Black Wax*, and *Stringless Wax* among the best.

Of course lima beans have their own special charm, and they are easy to grow. When all the other kinds have died of drouth, the limas will look as fresh as ever in the morning dew. Remember succotash with fresh limas? There are two general plant types, dwarf and pole. The dwarfs are *Fordhook*, *Burpee Bush*, and *Henderson Bush* (baby size). The pole types are *King of the Garden*, *Carolina Seiva*, and *Florida Butter*.

And then there are the old fashioned, productive pole beans.





Big vines, hardy plants, and big pods. They really taste like beans with a strong bean flavor. Some of the varieties are stringy, but that characteristic isn't so bad if they're picked early. The *Kentucky Wonders* are string beans but their flavor has made them favorites for many years. One of these days we'll give you a stringless strain with that same old flavor. Other good pole beans are *Horticultural Cranberry*, *Missouri Wonder*, and *Cut Short*.

At the same time as you're planting beans you should get those first rows of corn in the ground. And what remarkable things have happened in the world of corn!

Quickly a new word and a new method of breeding have taken the spotlight, outdating the old list of corn varieties. Hybridization. Hybrid corn in the farmers' cornfields of the nation is already an accepted method of procedure; but in the garden, even though the same startling things have been happening, not many people have taken the thing to heart. It needs to be.

Of course it's not so serious that you'll be considered quaint if you stick with *Golden Bantam*, but you'll be missing something really worth having. The tale of hybrid corn is a fascinating one, but a darned sight too long to tell here. If you're curious why this new seed is so much better than the old kind, we'll be glad to send you the complete story. But if the very thought of writing a letter gives you a chill, then just take these recommendations at face value.





The advantages that hybrid sweet corn has over regular varieties are many. There is greater uniformity of plant and ear. There won't be little spindly plants along with the good ones; each plant will be a producer. You'll get as much as double the yield. But that isn't the whole story. You'll find that the hybrids are more tender, more flavorful, deeper kerneled, and a lot better to eat. There's no sense in casting adjectives about with a wanton hand. But if you choose your hybrids carefully (a careful choice follows), you'll be delightfully surprised both out in the garden and at the table with the rare delicacy sweet corn can be.



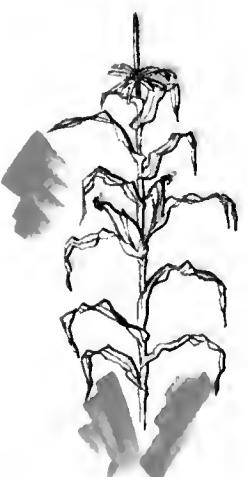
On the early side of the list, for the first ears in the summer, fresh from the husk instead of the can, there are two good hybrids: ***Hybrid Golden Hummer*** and ***Tendergold***. If you shy from placing all your garden hopes in these new-fangled hybrids there are the old stand-bys (and good corn, mind you), ***Golden Hummer***, ***Sunshine***, ***Golden Bantam*** and ***Leonard's Early***. All the varieties mentioned above are yellow, except Leonard's Early.

For the middle season crop, taking about eighty to eighty-five days to the eating stage, there are three mighty fine hybrids. From ***Soobred*** you'll get more corn and better tasting corn than you've ever had in your garden before. It's the corn that young fellow is lighting into on the previous page. ***Golden Cross Bantam*** is one of the oldest of the yellow sweet

corn hybrids, and most widely known. It has **Golden Bantam** beat all hollow, but **Soobred** walked off with a high award in the All-American Selections, and is better corn. And there's **Silver Cross Bantam**. This is a really outstanding corn. It's a pure, silvery white, and of—well, of the kind of flavor that you dream about in corn. Please don't imagine that perfect garden without **Silver Cross Bantam**.

In the later class there is one fine hybrid. It's **Aristogold Bantam**, with an award of merit in 1938 in the All-America Selections. It's a yellow corn with a vigorous plant capable of standing some pretty tough conditions, and if you've had to plant **Stowell's Evergreen** to get any crop at all, then try some **Aristogold**. It will taste a thousand percent better, and yield just as much. **Stowell's** is, of course, white corn, and so is **Country Gentleman**. These two are regular varieties of the old school.

In general you'll find that the new hybrids are resistant to the diseases that make your sweet corn plot wilt, and that you'll be able to grow corn successfully with them. All the hybrids we've talked about except **Golden Cross Bantam** are products of our own research department. We are very proud of their excellence, of the years of research behind them, and of the record they are making in the world. They were made expressly for you.





Of all the things in the garden, peas are the most fun from a purely eating standpoint. Right out among the vines it's a temptation to eat every one you pick instead of bringing them into the house. They're moist and clean in the pod, and the satisfaction of running your thumb down the inside of that cool, crisp covering and popping the juicy things into your mouth is something that only a gardener can know. And when they've come straight from the garden to the table, then's when eating is worth while.



The first picking of peas is an event. It marks the beginning of the most productive season in the garden. That first picking will be of **Alaska** peas. Now **Alaskas** are smooth peas, which means that they aren't as sweet as the wrinkled varieties, but they are the earliest and hardiest thing you can plant, and who wants to wait an extra week? They'll be ready to eat along about the first of June, and by the way, plant them deep (five inches) and plant them as early as you can get them into the ground. All peas like cold, wet soil, and can stand a little frost.

When it comes to choosing the kind of peas you want in the wrinkled (sweet) varieties, you'll have to do a bit of deciding because there are several good kinds. The earliest ones are **American Wonder** and **Laxton's Progress**. They are both short vined, but the **American Wonder** has a small pod and a small delicious pea, while **Laxton's Progress** has a very large pod and a whale of a crop for the size of the vine. Good to eat, too.





Little Marvel follows closely in maturity, and to tell the truth, differs only a little from **American Wonder**. It's slightly taller and has a darker green pod.



A little later and taller are **Little Gem** and **Thomas Laxton**. As long as the truth will out, it might as well be known that **Little Gem** could be confused with **American Wonder**, too. It's later by four or five days, and grows quite a little taller. **Thomas Laxton** is a fine strain. It has vines that reach three feet in length, and a substantial crop of good peas.

In the very late class are **Potlatch** and **Alderman** (also called **Telephone**). These peas are grand on the table, but less sure to make a crop in areas where heat and drouth are hazards. **Potlatch**, in spite of its lateness reaches a height of only two feet, while **Alderman** is twice as tall.

There are many, many more strains of peas than the ones listed above. Some of them are good; some are terrible; many are just variations of an old strain. If the varieties mentioned do not include the kind you're used to planting, you can purchase the one you want from your dealer. He has at his disposal the entire stock of the Michael-Leonard Seed Company. The varieties mentioned in this catalogue are the ones best suited to the gardener's use, but a complete line is available upon your request. At all dealers' counters are copies of a comprehensive hand-book published by the

company which faithfully describes all vegetable varieties in common use. If there is any variety which you do not find in this catalogue, or if you wish additional information about any of the varieties discussed here, you may see its description in that handbook.

Besides telling you what the differences are between the various strains of each vegetable, the handbook gives you instructions when you're a little uncertain about how to plant and tend certain ones.

Then, too, you'll find that most of our seed dealers are old timers in the business, and that many a helpful tip is down at the store waiting for you if you'll just drop in and ask.

But if you run into some garden problem that isn't mentioned here, and you can't find anything about it in the manual, and even our dealer is stumped, then write to us. If we don't know the answer we'll go hunting until we find somebody who does. We kind of figure that if we grow seeds for you we ought to handle your problems, too.

Coming back to peas for a final word to try to straighten out the hodge-podge of varieties, two suggestions can be made. If you live in a favored area, plant **Alaska**, **Little Marvel**, and **Alderman**, with **Thomas Laxton** thrown in, if you want to fill the gap in maturity between the **Marvels** and **Alderman**. If you're not so optimistic about the weather, then a good series might be **Alaska**, **Little Marvel**, and **Thomas Laxton**. Plant all of them very early—they'll mature at convenient intervals.



When a hamburger comes sizzling from the griddle and slips between the halves of the waiting bun there's just one thing needed to make it entirely perfect. A generous slice of onion. When a juicy steak rests on the platter, only smothering in onions remains to complete the delight it can bring to a hungry man. When a salad is flat and flavorless, a bit of chopped onion makes it right. Zest for food and the final touch to a grand meal may rest solely on the presence of green onions at the table. There's something about that onion that makes things live, that provides the charm of taste perfection. And when you stop to think about it, do you remember the way a good, big onion soaked in vinegar over night tasted on bread, all by itself? Try it, if you've never had that thrill. You might have to stay home from the party that night, but boy, it'll be worth it!



There are two ways to grow onions. From seed, or from sets. It's a good idea to plant some of each, because from sets you'll get the best green onions, while seed makes the big ones to keep. You won't have to worry about varieties when you buy sets. Just choose your color. They come in white, yellow, and red. You should plant both sets and seed just as early as you can get them into the ground. You can't hurt onions by freezing, and they'll be the very first things out of your garden.

When planting seed, the largest onion is **Riverside Sweet Spanish**. It's mild, and keeps well. **Southport Globe** comes in yellow, red, and white, and is equally good in each color. It keeps remarkably well,—all winter long, if you grew enough in the first place. For a small, pickling onion, **White Portugal**.





Starting right off with a list of the varieties of beets, there are *Crosby*, *Dark Red Egyptian*, *Detroit Dark Red* and *Early Blood Turnip*. If you're going to have just one kind, use *Detroit Dark Red*. It's as red as its name implies, and besides being dark colored, it has a good shape and keeps very well. *Crosby* and *Dark Red Egyptian* are both earlier and smaller than *Detroit*, and of the two, *Dark Red Egyptian* is easily the better. *Early Blood Turnip* is later than any of the others (funny, isn't it?), and if you can't be persuaded to make a succession of plantings of the earlier beets, this is the one to have for late in the season.

You really ought to do that—make a succession of plantings from spring until well into the summer. You'll have beets just the right size all summer long, and some to keep during the fall and winter.

Beets make a cheerful splash of color on the table, and while beauty isn't everything, when a table looks good the things on it are more likely to taste good. That's a tip. Don't forget to put up some spiced beets. They have the same rich color as fresh ones, and a tang that enlivens taste.

By the way, did you know that swiss chard was a member of the beet family? It's so. If you like greens (and for the kids whether they like 'em or not), chard is certainly the best choice. The variety you'll like most is *Fordhook Giant*. The same variety is sometimes called *Dark Green White Rib*, but don't let the name hold you back.





Inter-mountain valleys such as this are ideal places to grow seeds because they insure freedom from contamination and provide disease-free seed. The Michael-Leonard Seed Company grows most of its garden seed in the Rocky Mountain states.





CELERY
RADISH
CUCUMBER
CARROT

Here are a lot of crisp and crunchy things, and they run from easy to darned hard to grow. Easiest is the radish. Start planting them when you first go to work in the garden and keep right at it every two weeks all summer. You'll have fresh radishes all season that way. It's hard to say exactly which varieties are best because there are so many types, but *Early Scarlet Globe* for a red one, and *White Icicle* for white are probably your best bet. *Crimson Giant* is the thing for big, solid, red radishes; and *Sparkler White Tip* or *French Breakfast* for red with white ends. If you must have a long red one too, then it will have to be *Long Scarlet Short Top*, but look out when you bite into it!



Carrots should be planted about the same way as radishes, and you don't have to be a genius to grow them, either. Don't cook every one you pull out of the garden, but give the family a treat by serving them sliced and raw once in a while. Looks very much as if the girl across the page is aiming at them, and you will, too. The best variety is *Red Cored Chantenay*. It's sweet and tender all the way through. Other good varieties are *Danvers* and regular *Chantenay*. If you're out to raise the biggest carrot fit to eat, then plant *Oxheart*.

Chicago Pickling and *Early Cluster* are the best kinds of cucumbers for pickling, but if you're going to



WATER CRESS
ASPARAGUS
PARSLEY
OKRA

have just one kind in your garden for both pickles and slicing it had better be *Improved Long Green*. The finest variety for slicing alone is the long, slender Michael-Leonard *Special Dark Green*. Another good slicing strain is *Early Fortune*.

You can grow celery successfully only if you're a grade A gardener, and are blessed with a long season and wet soil. If you can qualify in ability and environment, then choose *White Plume* for your variety. There are full instructions in our descriptive manual at your dealer's store.

As long as celery has come to notice, it might be a good thing to spend a little time on a few other vegetables not commonly grown in the average garden. For instance, cress. If you have a small stream running through your back yard, you're all set for cress growing as well as fishing. Seriously, you'll have the best luck with it if you'll plant it along the edge of a stream where somebody else won't find it, but you can nurse it along in your garden if you keep it wet daily. The best kind, *True Water Cress*.

Don't try artichoke or celeriac unless you've grown them before and know what you're getting into.

Asparagus is a long range proposition. It will take three years from seed to the first nibble. After that it keeps on year after year. *Mary Washington* is the best variety.

Parsley has made many a mound of not-too-good potatoes attractive. It makes good ones seem better yet. Just a sprig of that



fresh looking little plant makes things dressed up, and out of curiosity taste it some time instead of pushing it to one side. It's really not bad. You'll like **Moss Curled** variety best.

Okra (gumbo) and leek are used a good deal in soups. Okra grows tall and easily, and if you thumb through the cook book you'll find what all southerners already know,—that it's useful in a surprising number of ways. Best varieties, **Dwarf Green** and **White Velvet**. **Large American Flag** is one of the best varieties of leek. It's a mild member of the onion family, but it doesn't look much like it in the garden.



Just one more glance at the lesser-knowns and then on to the salad vegetables. Somewhere there's a corner in your garden that doesn't produce anything but quack grass. Why not spade it up and put in a few herbs? **Catnip** for your pussy (if any). **Lavender** for your handkerchief drawer. Some **caraway** for your pastry. A little **dill** if you are going to pickle cucumbers. And some **sage** for that grand recipe you have for dressing. There are lots of ways to fill up that little space, and all of them are fun.

A few people snort at lettuce and mumble something about rabbit food, but almost everybody likes it, and a salad would certainly be a sad dish without it. There is a

very satisfactory sensation that accompanies each delicate mouthful. It's a cool, pleasant feeling in the mouth, not so violently crunching as celery, not





LETTUCE
TOMATO
PEPPER
ENDIVE

so pungent as radish, but bland and refreshing to the taste. Yes, nearly everybody likes lettuce, and nearly everybody plants some. Leaf varieties include *Black Seeded Simpson*, *Grand Rapids* and *Prizehead*. *Simpson* is the standard of quality, but if you want the kind that has a reddish brown edge to the leaf, that's *Prizehead* (it's really a leaf lettuce, not head as the name would indicate). The best head lettuce varieties are *Big Boston* and *Improved Hanson*.

Tomatoes, of course, require transplanting from a hot bed, since they are very susceptible to frost and require a long time to mature. Freshly sliced they grace any table; in salads they are juicy and flavorful. There are a host of varieties, many of them popular in limited areas. Probably the best all-round kind is *Pritchard*, with *Earliana* for quicker maturity, and *Marglobe* for a later sort. If you're determined to raise the largest tomato in your neighborhood, plant *Ponderosa*.

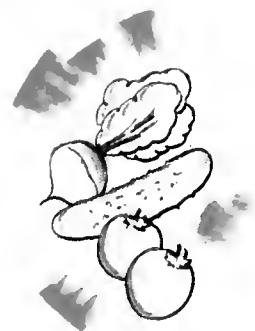


And peppers are colorful and handy things to have, too. Cottage cheese, for instance, takes on an air of distinction when there are pieces of green pepper mixed into it. The salad on the opposite page, perfect as it seems, would lose something if the pepper weren't there. Varieties: *California Wonder*, green and mild; *Bull-nose*, small, green, mild; *Long Cayenne*, red, hot; *Banana*, long, hot, yellow.

The crinkly green border to the salad is Green Curled endive.

Another variety, not quite so crinkly, is *Broad Leaf Batavian*.

You can get awfully hungry thinking about vegetables and how they taste, and part of the reason for planting a garden is to satisfy that hunger.





But deeper still is an inborn love of earth. It's just dirt to some people, but to a gardener it's more than that. He feels the good earth in his hands, senses its mystery, thrills to the power that lies inert in the common clay. Hands that press the damp soil around the roots of plants, that sift a dark loam through their fingers, that crumble dry clods and let the dust float softly downward,—those hands do more than plant seeds and harvest crops. They love the earth for earth itself. They are the true gardener's hands.

But gardeners' hands must be busy in the soil, and greens are one of the things they plant and tend. Most famed of greens is spinach.

From the family doctor to the funny papers a furious battle has been waged in behalf of spinach, so it's hardly necessary to extol its healthful virtues. Let just one small word be spoken. Spinach isn't medicine; to a whole lot of us it's a welcome addition to a meal. The best variety is ***King of Denmark*** because it retains a useful plant much longer than other varieties without going to seed. ***Savoy Leaved Bloomsdale*** is quick to grow, but runs to seed rapidly. There's one other variety that deserves notice. It's ***New Zealand***. The leaves look much different from other spinach. They are smaller and smoother, and perhaps a little more difficult to prepare for cooking, but there's a new flavor there. You won't have to worry about the plant going to seed, either. There's a picture of it down in the corner of the page.



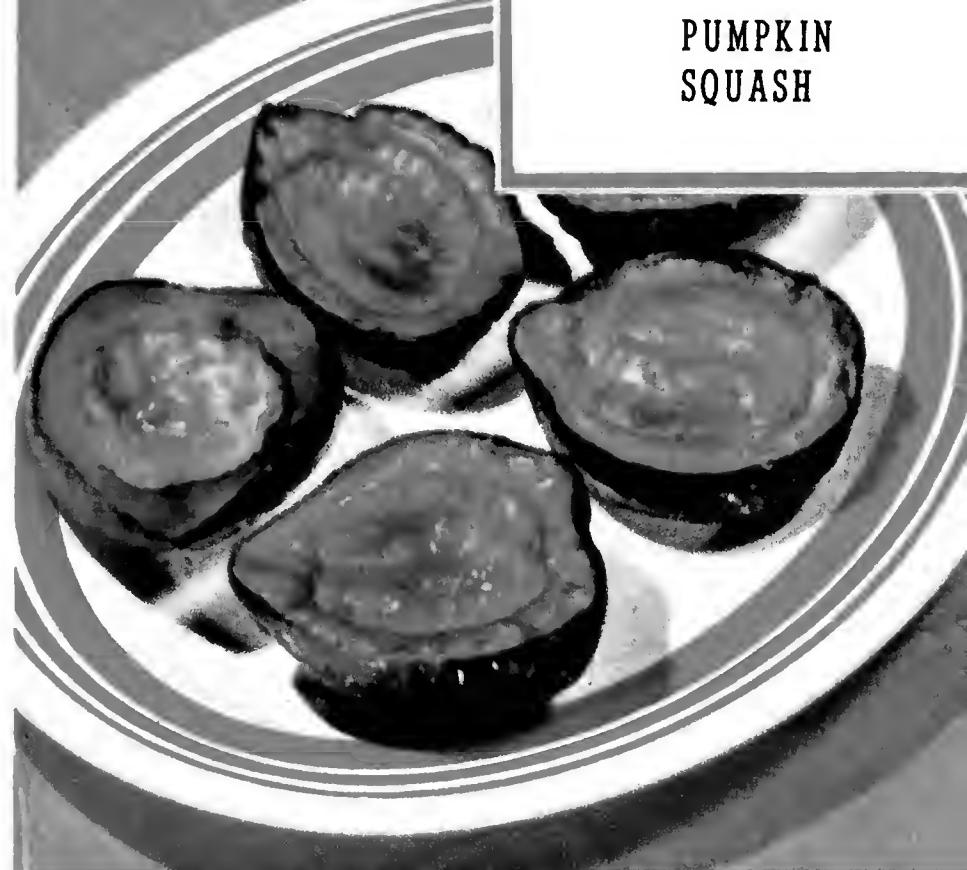
For greens there are several other vegetables. Kale has a distinctive flavor all its own, not so strong as mustard, but very definite and characteristic. The best varieties are ***Dwarf Curled Scotch*** and ***Siberian***.

Rarer still are collards. Some parts of the country are well acquainted with this vegetable, but many people have never even heard of it. It, too, has individually characteristic flavor. Best varieties, ***True Georgia*** and ***Buncombe***. If you've never tasted these greens it would be fun to see what they are like.

Mustard greens are old standbys. Aromatic, pungent, vigorously flavored. There are two outstanding varieties, ***Southern Giant Curled*** and ***Large Smooth Leaf***.







It's a shame to spoil pictures like these with a lot of words. There's just nothing you can do to make hot acorn squash, with butter melting down into the browned centers, any more toothsome than they look here. There's no way on earth to capture the aroma that rises from a hot pumpkin pie and tickles the nostrils with such a delightful scent that your mouth fairly waters in anticipation. But everybody knows what grand treats these things are, and is already reserving space in this year's garden.

The best pumpkin for pies is *Small Sugar*, and the varieties suited to cornfield growing are *Connecticut Field* and *Kentucky Field*. When it comes to squash, there are two good varieties in each class. For the early ones, *Giant Summer Crookneck* and *Early White Bush*, and for the late ones, the familiar *Acorn* and *Warty Hubbard*. If you're going to plant just one kind, use *Warty Hubbard*.

Now you probably know about it, but in case you don't you'd better be told about squash bugs. They're magical little grey things that appear out of thin air just when the vines are getting a good start. Keep a sharp lookout for these Imps of Satan, and do some quick insecticide work or all that mouth watering will be in vain. Don't let the

hazard unnerve you, but beware lest you plant the seeds for a bunch of hungry insects.





MELONS

Trust the boys to know what's good. You've never heard of a midnight raid on the spinach plot, but it's a sure thing that melons in the neighborhood will excite the marauding urge in the younger generation. But if you've got high fences or a law abiding citizenry and feel reasonably sure of doing your own harvesting, then the same delights that the small boys yearn for will surely be yours.

Because melons are so good it seems as though every aspiring breeder has come forth with his own pet strain. The list of muskmelons is particularly bewildering. *Tip Top* and *Hearts of Gold* are two of the best strains with yellow flesh. *Hales Best*, *Honey Rock*, and *Milwaukee Market* are fine melons having salmon pink colored flesh. *Rocky Ford*, for green flesh. Of course, telling you all these kinds isn't helping you a whole lot in picking just one, so unless you have an aversion to yellow innards, try *Hearts of Gold*.

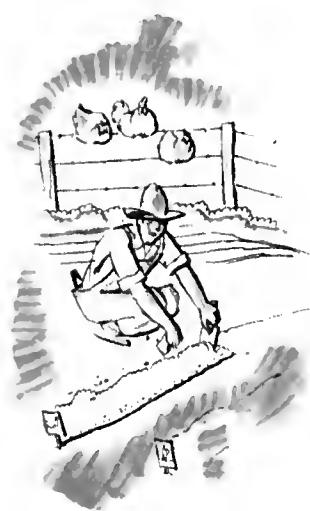


Now when it comes to watermelons, even though there are nearly as many kinds, deciding isn't quite so hard. You won't go wrong with *Dixie Queen*. It's a roundish melon, juicy, and sweet. Also round and worth crawling through the fence for is *Stone Mountain*. For an oblong variety, *Kleckley's Sweet*.

That melon patch is going to be a popular spot for a while this summer. And what a happy day it will be when the questioning thump on the plump fruits no longer sounds dull, but suddenly takes on a new, hollow, ready-to-pick reverberation.



CABBAGE
CAULIFLOWER
BRUSSELS SPROUTS



Of course, when you're starting your tomato and pepper sets you'll want to include cabbage, and perhaps cauliflower and brussels sprouts, too. Cabbage isn't hard to grow if you keep that insect horde in check, but while you're casting a suspicious eye at the squash vine that's wilting, saunter over to the cabbage rows and see if you can't find a different species of the bug world making merry there, too.

When it comes to choosing varieties, **Golden Acre** and **Early Jersey Wakefield** will be the best early ones, with **Glory of Enkhuizen** for the middle of the season, and **Danish Ball Head** for a late kind. The Chinese cabbage you've been buying on the market (or have you discovered it?) isn't grown a thousand miles away, either. You can have some in your own garden just as easy as not. The heads are long and slender; it's sweet, and better adapted to serving sliced and raw than regular varieties. The best one, **Chihili**.

Cauliflower and Brussels Sprouts are harder to grow. If you live in a part of the country that isn't inflicted with drouth

you have a lot better chance. The same bugs that feast on cabbage will chew big holes in these varieties, too. But if you're not afraid of the weather, and you pride yourself on wielding a wicked spray gun, your reward will be some grand meals next fall. For cauliflower, plant **Early Snowball**; for Brussels Sprouts, **Dwarf Improved**.

There remain a few under-the-ground vegetables and a couple of



TURNIP
RUTABAGA
SALSIFY
PARSNIP
EGG PLANT
KOHL-RABI

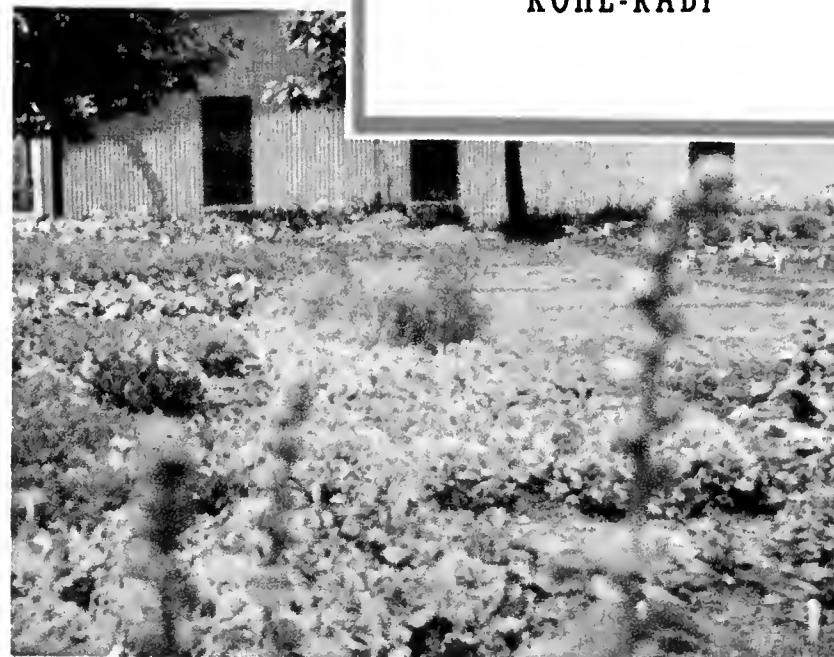
others that shouldn't be kept hidden from you. First, turnip and its cousin, rutabaga. Turnips aren't fancy things like Brussels Sprouts, but if you took a census, there'd be a whole lot more of them in the book when you finished. There are two particularly good varieties, and their names tell pretty much what kind of crop they produce. They are *Purple Top White Globe* and *Golden Ball*. Other good varieties are *Purple Top Strap Leaf* and *White Egg*. Cousin rutabaga keeps better than turnip, and the best kind is *Improved American Purple Top*.

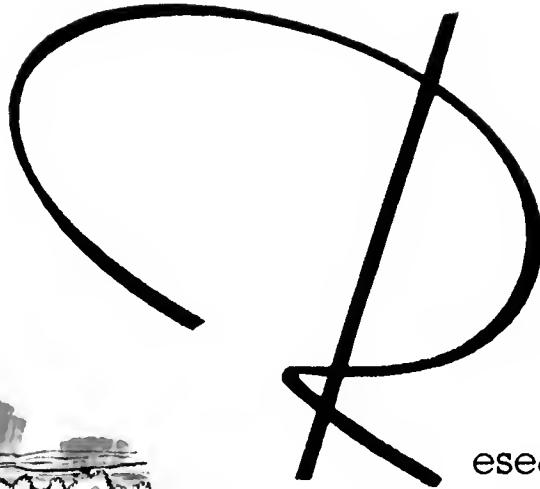
If you like parsnip, then plant *Improved Hollow Crown* or *White Queen*. They're pretty much the same.

Now if you've never eaten salsify, you've a curious experience in store for you. The other name for salsify is vegetable oyster, and strangely enough it really tastes that way. It grows down into the ground, and should be treated in much the same way in the garden as parsnips. The variety to use is *Mammoth Sandwich Island*.

Only about half of us like egg plant, and not many grow it even if they do like it. But if you are a member of the "pros" instead of "cons," crusading for a pet vegetable, you'll get in the best licks with *New York Improved Purple*.

Kohl-rabi is usually cooked like turnips. Some of us sneak out into the garden to eat 'em raw. They have a solid crunch like celery hearts, raw, but of course they taste different. Use either *Purple* or *White Early Vienna Forcing*.





research work goes on continually. Sometimes it seems that a tremendous amount of effort is being expended to correct trivial flaws, but if a blight resistant strain of beans comes finally from those efforts, or greater heat resistance in peas, or finer flavor in radish, then those efforts have been worth while.

Not only is there a constant battle of wits in making new things and improving the old ones, but there is the ever-present problem of keeping the old strains pure and true.

Out in the irrigated mountain west lies the real business of putting into use the vigilance of the research department. Peas grow best in one place, beans in another, corn in another. These best places are diligently searched out. It is only at those spots that the finest possible seed can be grown. No disease. Plump seed. Healthy plants.



But even after the crops have been harvested the same high degree of effort must continue. Eagle-eyed experts linger over every lot of seed, constantly on the alert for things amiss. The machinery of the business begins to turn. Delicate, yet roaring machines sort the seed by specific gravity with uncanny accuracy, and the light seed is discarded. The plumpest, strongest seed moves on to other processes. Trained workers inspect certain kinds of seeds, one by one on moving belts. Special



machinery works on some kinds. Beans, for instance. There's an apparatus that gently *polishes* every seed. It doesn't make the seeds grow any better, but we're proud of the things we sell, and we want them to look their best.

And so at last these seeds come to your dealer's store. They started at the research department years ago. They went through the strictest sort of testing all over the country. They were grown out in the glorious West, where loving care and just the right amount of crystal water were lavished on every field. They ran the gauntlet of inspections and special handling in the intricate processing procedure.

And now they wait for you in your dealer's store. Their long planned destiny will be complete when your table is loaded with good things from the garden.



